426-19

# N° 6421 A.D. 1890

*Date of Application, 28th Apr., 1890—Accepted, 14th June, 1890*

## COMPLETE SPECIFICATION.

## An Improved Bread for Dyspeptics.

I, ALBERT GEORGE CUNNINGHAM, of Wellington House, Stapleton Road, Bristol, Surgeon do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement :—

This invention relates to the preparation and manufacture of bread, which may be beneficially used by dyspeptics and persons suffering from constipation ; certain pharmaceutical preparations being incorporated during the process of manufacture, thus providing a means whereby obstinate constipation may be removed, and persons pre-disposed to dyspepsia may adopt preventive measures.

Respecting the whole-meal bread at present made and sold there is a general impression that the bran, which is retained in the meal, constitutes a sufficient laxative, but experiments have proved that the operation of the bran is purely mechanical, and that little or no chemical change is produced in the stomach or intestines by its action.

The object of my invention is to provide a food which may be used as an ordinary article of diet, and which shall contain sufficient quantities of a pharmaceutical preparation to produce the most beneficial results when eaten by persons of a dyspeptic or constipative tendency, and shall at the same time be perfectly wholesome and palatable, so that the greatest epicure may eat and enjoy it.

To carry my invention into effect, a mixture is first made according to the following formula : To two parts of liquid extract of Cascara Sangrada, and one part of Tincture of Euonymin, add about five parts of distilled water ; these being well mixed, form a compound hereinafter described as the tonic mixture.

In proceeding to make the bread, a sponge is first set in the following proportions : For each fourteen pounds of bread intended to be produced, one ounce of French yeast, and one ounce of moist sugar are dissolved in a quart of tepid water water, to which is added one pound of ordinary flour, the whole being thoroughly mixed and left to rise for six hours ; at the expiration of that time, another quart of tepid water, one ounce of salt, and a fluid ounce of the aforesaid tonic mixture are added, with a sufficient quantity of finely ground whole-meal to make a firm dough, which is then left to prove : When the dough is proved, it is divided and made into loaves of the required size, and baked in a solid oven. A convenient weight of dough for each loaf is about 24 ounces, which will require about 45 minutes in the oven.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed, I declare that what I claim is :—

1. In the manufacture of bread and bread stuffs, the incorporation of tonic laxatives in the manner and for the purposes substantially as hereinbefore set forth and described.

2. The process of manufacturing whole-meal bread as herein described, substantially as and for the purposes set forth.

Dated this 26th day of April 1890.

J. G. WESTLAKE,
2, John Street, Bristol, Applicant's Agent.

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